

1 112. ~~109.~~ A method according to Claim 108, wherein the
2 ultrasound signals are applied externally of said vessel.

1 113. ~~110.~~ A method according to Claim 108, wherein the
2 ultrasound signals are applied internally of said vessel to
3 the cooled beverage.

1 114. ~~111.~~ A method according to Claim 108, wherein an
2 ultrasound signal emitter is disposed in the beverage in
3 the vessel emitting ultrasound signals into the beverage in
4 the vessel.

1 115. ~~112.~~ A method according to Claim 108, wherein a dispense
2 outlet from which beverage is delivered into said vessel is
3 adapted for acting as an ultra-sonic emitter to provide
4 aforesaid ultrasound signals.

1 116. ~~113.~~ A method according to Claim 112, wherein aforesaid
2 ultrasound signals are applied to aforesaid beverage
3 flowing through the dispense outlet.

1 117. ~~114.~~ A method according to Claim 108, wherein the
2 ultrasound signals have a frequency in the range of 20kHz
3 to 70kHz.

1 118. ~~115.~~ A method according to Claim 108, wherein ice is
2 formed in the beverage from water of said water content.

1 119. ~~116.~~ A method according to Claim 115, wherein the beverage
2 in said vessel has a head of foam.

1 120. ~~117.~~ A method according to claim 116, wherein a mass of
2 said ice develops downwards in the beverage below the head.

3 121. A method according to claim 115, wherein the beverage
4 is a draught alcoholic beverage.

1 122. A method according to claim 118, wherein the
2 alcoholic beverage is any one selected from the group
3 consisting of a beer and cider.

1 123. 120. A method according to claim 119, wherein the beverage
2 is a lager.

1 124. 121. A method according to claim 108¹¹, wherein which the
2 vessel is chilled before beverage is delivered thereinto.

1 125. 122. A method according to claim 121, wherein the vessel
2 is chilled to a temperature below substantially 4°C.

1 126. 123. A method according to claim 108, wherein the beverage
2 is cooled to a temperature between substantially -1°C and
3 substantially -12°C.

1 127. 124. A method according to claim 108, wherein the beverage
2 is cooled to a temperature between substantially -4°C and
3 substantially -6°C.

1 128. 125. A method according to claim 109, wherein the
2 ultrasound signals are accompanied by at least one
3 phenomenon selected from the group of phenomena consisting
4 of a mechanically produced audible performance, an
5 electrically produced audible performance, a visible light
6 display and illumination.

1 129. 126. A method according to claim 125, wherein the audible
2 performance is a musical sound.

1 130. ~~127.~~ A method according to claim 125, wherein the visible
2 light display comprises flashes of light.

1 131. ~~128.~~ A method according to claim 115, wherein the vessel
2 has an internal surface formed for providing nucleation
3 sites in the beverage for promoting formation of said ice.

1 132. ~~129.~~ A method according to claim 115, wherein said ice
2 comprises slush.

1 133. ~~130.~~ A beverage in an open topped vessel, said beverage
2 comprising a water content and a dissolved gas content, and
3 in said vessel the beverage has ahead of foam over ice,
4 said ice being formed in the beverage from water of said
5 water content.

1 134. ~~131.~~ A beverage according to claim 130, wherein the
2 beverage is a draught alcoholic beverage.

1 135. ~~132.~~ A method of keeping an alcoholic beverage in an open-
2 topped vessel cool said beverage comprising a water content
3 and a dissolved gas content, and said method comprising
4 forming ice on the beverage in the open-topped vessel
5 having a cooling effect on the beverage, said ice being
6 formed in the beverage from water of said water content.

1 136. ~~133.~~ A method according to Claim 132, wherein the beverage
2 is a draught beverage.

1 137. ~~134.~~ A method of sustaining cooling ice in a beverage in
2 an open-topped vessel, said beverage comprising water
3 content and a dissolved gas content, and wherein said ice

4 is formed in the beverage from water of said water content,
5 said method comprising providing a head of foam on the
6 beverage whereby in the vessel said ice is covered by the
7 head which acts as heat insulation above the ice against
8 heat directed towards the ice from above the head.

138. ~~135.~~ A method according to Claim 134, wherein the beverage
1 is a draught alcoholic beverage.

139. ~~136.~~ A method of sustaining a head on a beverage in an
1 open-topped vessel, said beverage comprising a water
2 content and a dissolved gas content, said method comprising
3 providing said head on the beverage and forming ice in the
4 beverage from water of said water content, and in said
5 vessel said ice having a cooling effect on the head from
6 below an upper part of the head.

140. ~~137.~~ A method according to Claim 136, wherein the beverage
1 is a draught alcoholic beverage.

141. ~~138.~~ An open-topped vessel of a beverage, the beverage
1 comprising a water content and a dissolved gas content and
2 being able to form a head as the beverage is dispensed into
3 the vessel, the vessel of beverage having a head overlying
4 an ice formation made of many ice crystals, the ice
5 formation having been produced by ice forming in the
6 beverage in any time period selected from the group of time
7 periods consisting of a time period occurring as the

9 beverage was dispensed and a time period occurring after
10 the beverage was dispensed into the vessel.

~~142.~~ ^{139.} An open-topped vessel of a beverage according to
2 Claim 138, wherein the beverage is a draught alcoholic
3 beverage.

~~143.~~ ^{140.} An alcoholic beverage comprising a water content and
2 a dissolved gas content wherein prior to being drunk said
3 beverage is cooled to a temperature below the freezing
4 point of water at ambient atmospheric pressure and
5 delivered in a container for drinking exposed to ambient
6 atmospheric pressure, and wherein in said container
7 aforesaid gas bubbles out of the beverage and at least a
8 portion of said water content becomes ice.

~~144.~~ ^{141.} An alcoholic beverage according to Claim 33 wherein
2 the beverage is a draught beverage.

~~145.~~ ^{142.} An alcoholic beverage to be available on draught and
2 comprising a water content and a dissolved gas content,
3 wherein prior to being drunk the draught beverage is to
4 issue, at a temperature below the freezing point of water
5 at ambient atmospheric pressure, from an outlet into an
6 open-topped vessel open to ambient atmospheric pressure so
7 that the aforesaid gas bubbles out of the beverage and at
8 least a portion of said water content becomes ice.

~~146.~~ ^{143.} A method of serving a draught alcoholic beverage
2 which comprises a water content and a dissolved gas

3. content, and said method comprising issuing the draught
4. beverage from an outlet into an open topped vessel, prior
5. to said issuing storing or handling the beverage in a
6. manner which impedes loss of aforesaid dissolved gas from
7. the beverage and cooling said beverage to a temperature
8. below the freezing point of water at said ambient
9. atmospheric pressure, and in said vessel aforesaid gas
10. bubbles out of the beverage and at least a portion of said
11. water becomes ice.

~~147.~~ ^{144.} A method of providing a visual display within an
open-topped vessel having at least a portion of wall of
some transparency, said method comprising providing a
draught alcoholic beverage comprising a water content and a
dissolved gas content, issuing the draught beverage from an
outlet into a said vessel, prior to said issuing, storing
or handling of the beverage which impedes loss of aforesaid
dissolved gas from the beverage and cooling said beverage
to a temperature below the freezing point of water at said
ambient atmospheric pressure, a visual display developing
in the beverage in the vessel, said visual display
comprising aforesaid gas bubbling out of the beverage and
formation of ice due to at least a portion of said water
becoming ice.

~~148.~~ ^{145.} Apparatus for supplying a draught beverage,
comprising beverage cooling heat exchange means, a beverage

3 outlet for cold beverage from said heat exchange means to
4 issue from the outlet, openable and closable valve means
5 for controlling supply of beverage to said outlet, and a
6 beverage circulation loop for beverage to circulate in said
7 loop.

149.

1 146. Apparatus according to Claim 145, wherein the
2 apparatus is arranged for the beverage to circulate in said
3 loop when the valve means is closed.

150.

1 147. Apparatus according to Claim 145, wherein said loop
2 comprises pump means for circulating beverage in the loop.

151.

1 148. Apparatus according to Claim 145, wherein said loop
2 includes a 10 beverage flow passage in said heat exchange
3 means.

152.

1 149. Apparatus according to Claim 145, wherein a beverage
2 flow path connects a reservoir of said draught beverage to
3 said heat exchange means.

153.

1 150. Apparatus according to Claim 149, wherein said flow
2 path divides into a plurality of beverage routes, and said
3 loop comprises at least one of said routes.

154.

1 151. Apparatus according to Claim 145, wherein the
2 apparatus is arranged for operation whereby the beverage
3 which emerges from said outlet is at a temperature below
4 the freezing point of water at the ambient atmospheric
5 pressure.

155.

1 152. Apparatus according to Claim 145, wherein the
2 apparatus is arranged for operation whereby the beverage
3 which emerges from said outlet is at a temperature of
4 between substantially -1°C and substantially -12°C.

156.

1 153. Apparatus according to Claim 145, wherein the
2 apparatus further comprises means to emit illumination.

157.

1 154. Apparatus according to claim 145, for supplying
2 draught alcoholic beverage.

158.

1 155. Apparatus according to claim 154, for supplying an
2 alcoholic beverage selected from the group consisting of
3 beer and cider.

159.

1 156. Apparatus according to claim 155, wherein said beer
2 is a lager.

160.

1 157. A method of serving draught cider in an open-topped
2 vessel and wherein said cider comprises a water content and
3 a dissolved gas content, said method comprising cooling the
4 cider to a temperature below the freezing point of water at
5 ambient atmospheric pressure, and delivering the cooled
6 cider into said vessel, said cooled cider being subjected
7 to the effect of ultra-sound signals.

161.

1 158. A method according to claim 157, wherein said cider
2 is cooled to a temperature in the range of substantially
3 -1°C to substantially -12°C.

162.

1 159. A method according to claim 157, wherein said cider
2 is cooled to a temperature of substantially -6°C.

163.

1 ~~160.~~ A method according to claim 157, wherein said open-
2 topped vessel is chilled before receiving the cider.

164.

1 ~~161.~~ A method according to claim 157, wherein said ultra-
2 sound signals have a frequency in the range of
3 substantially 20kHz to substantially 70kHz.

165.

1 ~~162.~~ A method according to Claim 157, wherein said ultra-
2 sound signals are applied ~~eternally~~ of said vessel to said
3 vessel.

166.

1 ~~163.~~ A method according to Claim 157, wherein which said
2 ultra-sound signals are applied ~~eternally~~ of said vessel to
3 the cooled cider.

167.

1 ~~164.~~ A method according to Claim 157, wherein a dispense
2 outlet from which the cooled cider issues into said vessel
3 is arranged for acting as an ultra-sonic signal emitter for
4 producing aforesaid ultra-sound signals.

168.

1 ~~165.~~ Cider in an open-topped vessel wherein said cider
2 comprises a dissolved gas content and a water content, and
3 wherein said cider has a head of foam over ice, said ice
4 being formed in the cider from water of said water content.

169.

1 ~~166.~~ A method of sustaining a head on cider in an open-
2 topped vessel wherein said cider comprises a dissolved gas
3 content and a water content, said method comprising a head
4 on the cider and forming ice in the cider from water of
5 said water content, and in said vessel said ice forming a
6 layer covered by said head.

170.

187. Cider according to Claim 165, wherein said ice
comprises slush.

Respectfully submitted,

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